Barbecues

MASPORT 4/6 BURNER 210 SERIES

OWNER'S MANUAL

Please read these instructions carefully before assembly, to reduce risk of fire, burn hazard or other injury.

Keep these instructions in a safe place for future use.

This manual covers the Masport BBQ 210 Series as listed: Graphite 210, Elite Plus 210, Supreme 210, Supreme Plus 210, Supreme 210 W, Supreme Plus 210 RB/W, Deluxe Plus 210, Deluxe Plus 210 RB, Super Grande 210, Super Grande 210 RB & Super Grande 210 RB/W barbecues.

Keep the instructions in a safe place for future use.

Contents

Safety and warranty Information	2-3
Parts	4-6
Assembly instructions	7-13
Location Information	14
Leak Testing	15
Lighting Instructions (Operation)	15-16
Rear Burner, Timer Care and Maintenance	17-19
Technical Data	20-21
Troubleshooting	22
Optional Extras	23

Do not operate this BBQ before it has been assembled correctly and you have read and understood these instructions.

These instructions are intended as a general guide and do not supersede national or local codes in any way. Contact local Authorities for clarity of laws relating to the operation of this appliance.

Symbols in this Owner's Manual

Possible hazard or hazardous situation.
Not observing this instruction can lead to injuries or cause damage to property.

Important information on proper handling.
Not observing this instruction can lead to faults in the BBQ.

User information. This information helps you to use all the functions correctly.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down).

Some parts of this grill may have sharp edges especially as mentioned in this manual! Wear suitable protective gloves if necessary.

Assembled parts sealed by the manufacturer must not be altered by the user. Any modification of the appliance by unauthorised persons may be dangerous.

Important Safety Information

Please read and understand this manual fully before assembly and use.

- The Manufacturer's Warranty may be voided by the incorrect use of this product.
- The Manufacturer or their Agents can accept no liability for the unsuitability of, or any damage to, food that is cooked on this appliance.
- Use the correctly specified fuel with this barbecue. Check with your dealer for the specific fuel for which this barbecue has been designed.

Owner's Manual

- The operator must understand all the safety requirements detailed in this manual before using the barbecue.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your barbecue.
- The unit must be correctly assembled before use. Failure to follow the manual's instructions could result in serious damage or injury.

Personal Safety

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this barbecue.
- The barbecue should be carefully checked for operational use every time before use.
- Never try to move the barbecue when it is on, or before it has had time to cool down.
- The person operating this barbecue should pay constant attention to the food being cooked.
- Do not leave the barbecue unattended when it is alight. The person should remain at the barbecue at all times when it is alight/cooking.

Third party safety

- The operator is responsible for the safety of all third parties while the barbecue is in use.
- Onlookers should be kept a safe distance away from the barbecue when it is in use.
- Keep children and animals well away while the barbecue is in use and while it is cooling down.

Location

- Do not use indoors. Barbecue units are designed for OUTDOOR USE ONLY.
- Use in a weather-protected area, preferably under shelter.
- Ensure that the barbecue is on an even and secure surface before operating. Use the castor locks if fitted to lock the wheels in place.
- Do not use within one metre of any flammable surface of structure.

Burn awareness

- Parts of the barbecue do get extremely hot and could cause serious burns – touch test the surface before applying a firm grip.
- The hood handle can become hot! The use of cooking gloves and long sleeves are advised.
- If cooking with the hood closed, be very careful opening the hood, a sudden rush of hot air could burn an unprotected arm.

Gas awareness

- Ensure all gas couplings and hoses are in good condition and have been correctly fitted.
- Leak test all gas lines and connections before use.
- Do not store flammable materials near this barbecue.
- Do not place the gas bottle underneath the barbecue directly.
- Do not store spare LPG cylinders under or near this barbecue.
- Do not place or use aerosols near this barbecue.
- Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this barbecue.
- Ensure that the gas is turned OFF at the cylinder after use and while the barbecue is unattended.
- When turning off the barbecue, shut off the gas at the supply source before turning off all the burner controls.
- Do not store gas cylinders below ground level. ULPG is heavier than air. Should a leak occur, the gas will collect and could ignite due to presence of a flame or electric spark.

For your safety and others

If you smell gas:
Shut off the gas supply to the barbecue.
Extinguish any open flame (candles, cigarettes, etc.)

Clear the area to allow the unburned gas to dissipate.
Be aware of the reason for the gas smell, address this before continuing. Should the gas odour come from the LPG cylinder, immediately contact the fire department from an elevated safe distance.
Connecting the gas cylinder to the barbecue, refer to that section in the manual.
Leak testing, refer to that section in the manual.

Safety Equipment

When cooking with oil/grease, fire extinguishing materials should be readily accessible.
In the event of an oil/grease fire do not attempt to extinguish with water or alcohol. Use type BC dry chemical fire extinguisher or smother the fire with dirt, sand or baking soda.

Rain Hazard

In the event of rain while cooking with oil/grease, turn off the gas supply and all burners, cover the barbecue as soon as possible. Move people/animals away from around the barbecue. Do not attempt to move the barbecue until it has cooled and can safely be moved.

Installation

The Cooking Appliance is For Outdoor Use Only and shall not be used in a building, garage or any other enclosed area.

☞ **Note!**
Read carefully the pages containing the parts and assembly before assembling your gas grill.

The location for your grill

Do not use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used outdoor only, at least 43cm from the back and side to any combustible surface. The grill should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing. Keep this barbecue away from any flammable materials! (Refer to page 14)

Gas and Regulator Information

Gas grills are used safely by millions of people when following simple safety precautions. This barbecue is designed for ULPG use only. Bottle size of 4.5kg or greater is recommended for use with this barbecue. The regulator must have an outlet pressure of 2.75kPa. You must have the correct regulator and bottle for the barbecue to operate safely and efficiently. The items used in the fuel system are designed for operation with the grill. (See parts list for replacement items).

Natural Gas conversion option - refer to page 13

Warranty

Refer to the warranty supplied with this BBQ. Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, Masport will replace or repair the defective part free of charge. Refer to the warranty for details. Do not use a BBQ that is unsafe.

LPG cylinder

The cylinder manufacturer/distributor is responsible for the safety and performance of the LPG cylinder. This is not included in the Masport BBQ warranty. Do not use a cylinder that is unsafe.

Disposal of Packaging

Remove all protective packaging including any protective film from stainless steel surfaces.
Make sure you properly dispose of, or recycle the packaging material where possible to comply with applicable waste disposal laws in your area.

Images

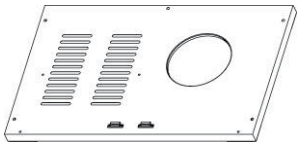
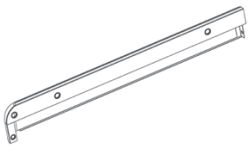
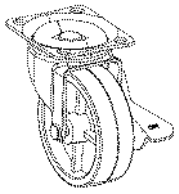
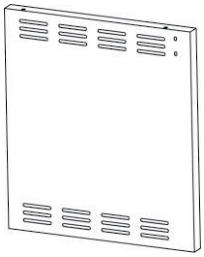
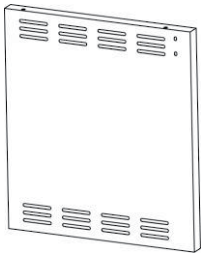
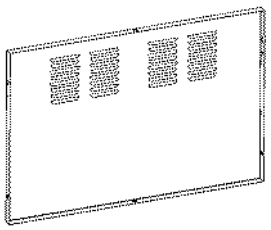
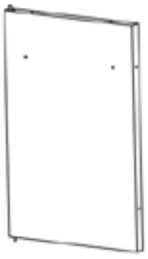
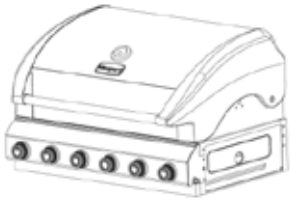
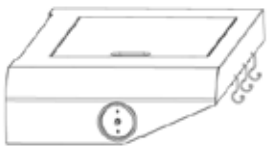
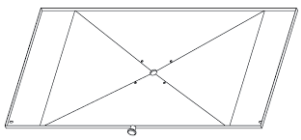
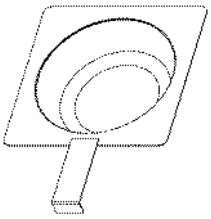
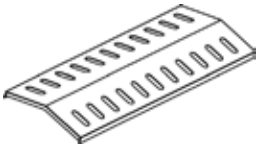
Graphite 210
Elite Plus 210

Super Grande 210
Supreme 210
Supreme Plus 210
Deluxe Plus 210

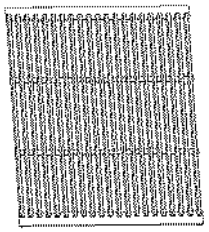
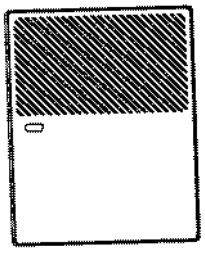
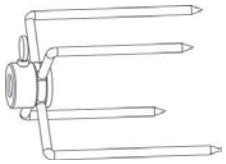
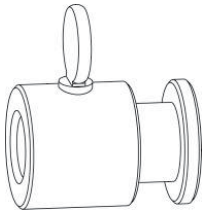
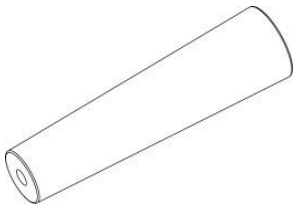
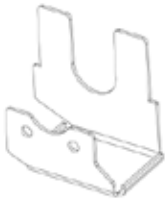
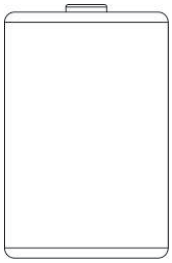
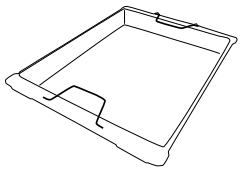
Super Grande 210 RB
Deluxe Plus 210 RB

Super Grande RBW 210
Supreme Plus RBW 210
Supreme Plus 210 W

Parts List

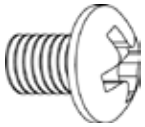
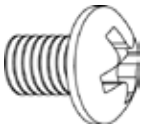
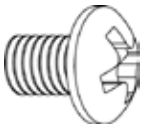
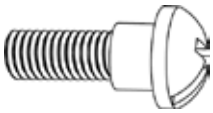
1. Base tray × 1pce	2. Front skirt x 1pce	3. Left skirt x 1pce	4. Right skirt x 1pce
			
5. Castor × 4pcs	6. Left panel × 1pce	7. Right panel x 1pce	8. Back panel × 1pce
			
9. Transom × 1pce	10. Left door x 1pce	11. Right door x 1pce	12. Handle bracket × 4pcs
			
13. Door handle × 2pcs	14. Hood and Body Assembly x 1pce	15. Knob x 6 or 8 pcs	16. Side shelf × 1pce (Timer Shown)
			
17. Side burner assembly × 1pce	18. Drip tray × 1pce	19. Grease cup × 1pce	20. Flame tamer
			

Parts List (cont.)

21. Cook grill × 1pce	22. Cook plate × 1pce	23. Warming rack × 1pce	24. Prong × 2pcs
			
25. Rod-A × 1pce	**26. Rod-B × 1pce**	**27. Guide × 1pce**	**28. Rotisserie Handle x 1pce**
			
29. Motor Holder × 1pce	**30. Motor × 1pce**	**31. Battery × 2pcs**	**32. Counter weight × 1pce**
			
33. Heat Shield (6 Burner BBQ's Only)	**34. Knob - Rear burner** (Rear burner only)	**35. Deep Dish** (Only if applicable)	
			

Note!
Items 24-31 are for barbecues fitted with a rotisserie

Parts List (cont.)

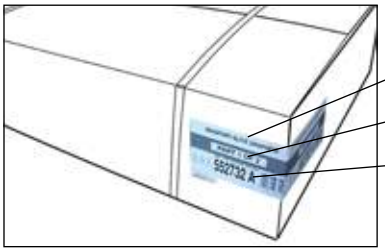
a. Screw M6*12 43pcs	b. Screw (SS) M6*12 14pcs	c. Big fibre washer 6pcs	d. Screw M5*10 2pcs
 *(Screw (SS) M6*12 - 43pcs for Super Grande 210 & Super Grande RB 210 & Super Grande RB/W BBQs)*			
e. Step screw 2pcs	**f. Nut M6 4pcs**	**g. Screw (Black) M6*40 2pcs**	**h. Washer 2pcs**
			

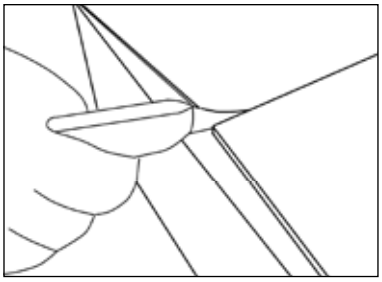
Fastener Kits

559496

559495

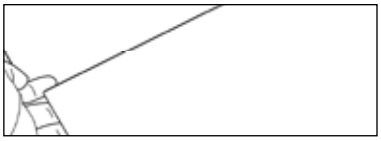
Assembly Instructions

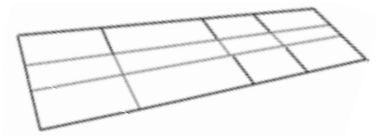




Open the carton by removing the shipping straps then slitting along both ends. Cut the tape only by a small amount in the middle, finish by lifting the carton flaps with your hand.

Unpack the entire carton, this carton will be used as a surface protector as the cabinet is being built. Open the carton as shown and place where the BBQ will be assembled





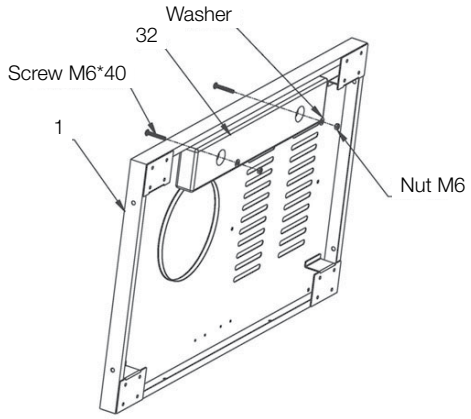
Note: Letters in the bracket after every screw, helps you identify the item number from the parts list on page 6, from the fastener kit.

Tools needed for assembly

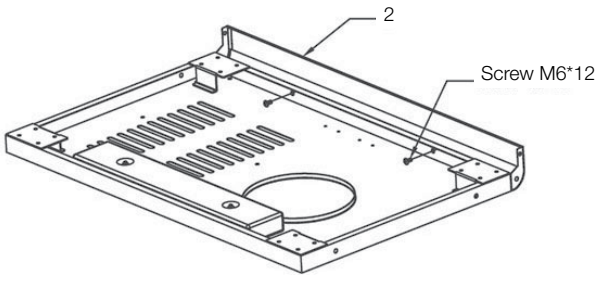
Crosshead screwdriver, 10mm A/F Spanner

Open the fastener kit, place to one side, 4 pcs screw (SS) M6x12 (b) & 4pcs fibre washer (c) for Hood Assembly.

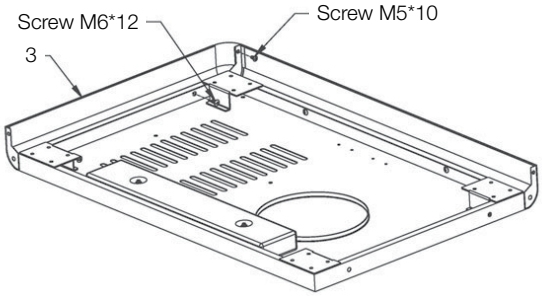
1. 1) Remove the screws , nuts and the washers fastened to the Weight Plate.
   2) Fix the weight Plate (32) under the base tray (1) with these 2pcs Screw M6*40 (g) 2pcs washer, (h) 2pcs Nut M6 (f).



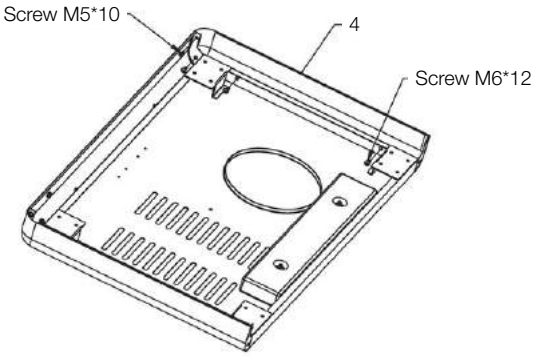
2. Assemble 1pc Front skirt (2) to the Base tray (1) using 2pcs Screw M6×12 (a) from the fastener kit.



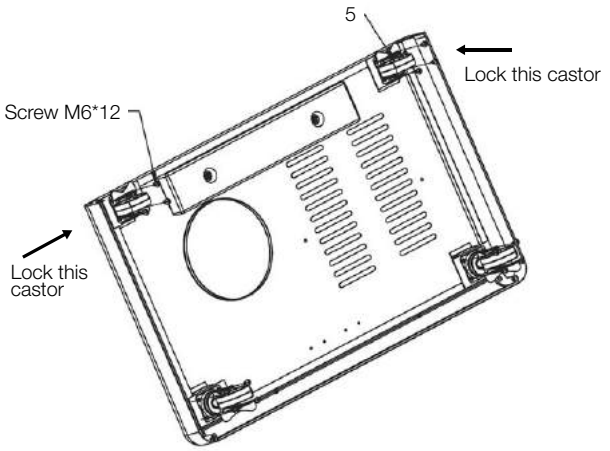
3. Assemble 1pc Left skirt (3) to the Base tray using 3pcs Screw M6×12 (a) and 1pc Screw M5*10(d) from the fastener kit.



4. Assemble 1pc Right skirt (4) to the Base tray using 3pcs Screw M6×12 (a) and 1pc Screw M5*10(d) from the fastener kit.

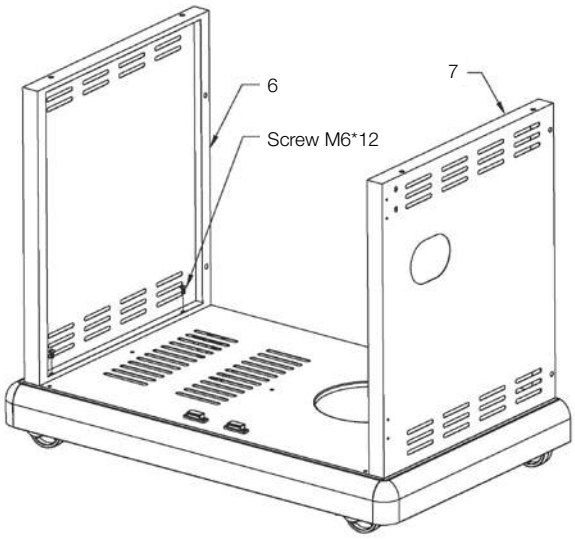


5. Assemble 4pcs Castors (5) to the Base tray using 16pcs Screw M6×12 (a) from the fastener kit.

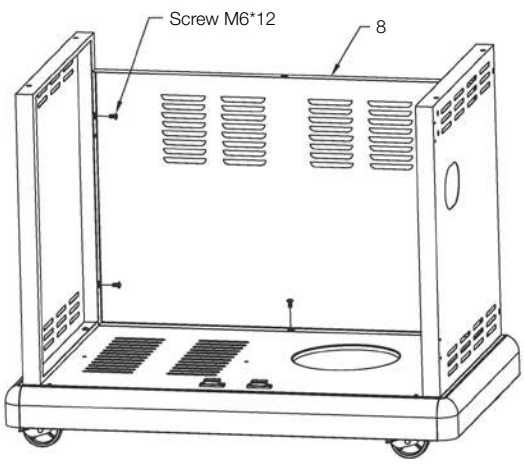


Locking the rear castors will steady the base.
Position the base with the locks facing outwards.

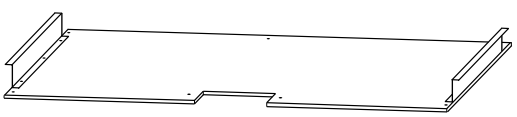
6. Assemble the Left panel (6) and Right panel (7) to the Base tray using 4pcs Screw M6×12 (a) from the fastener kit.



7. Assemble the Back panel (8) using 5pcs Screw M6×12 (a) from the fastener kit.

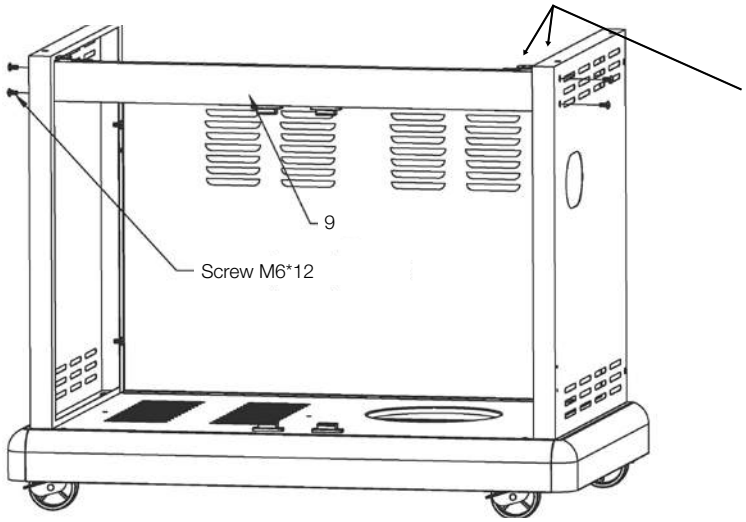


7B. BBQs fitted with cabinet top panels, assemble the side panels to the top panel using 6pcs Screw M6x12 (a) from the fastener kit. Place this assembly on top of the cabinet side panels. Secure this assembly to the back panel (8) using 3pcs Screw M6x12 (a) from the fastener kit.



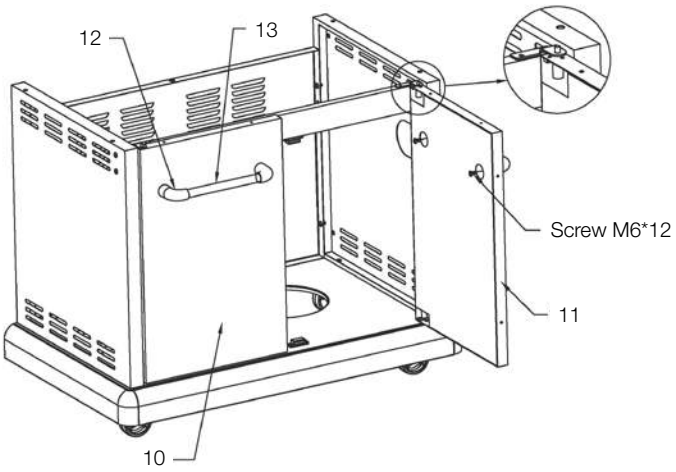
After completing step 8. Secure the front of this assembly to the transom (9) using 4pcs screw M6x12 (a) from the fastener kit.

8. Assemble the transom (9) using 4pcs Screw M6×12 (a) from the fastener kit.



The top of the hinge should be level with the top of the side panels

9. Assemble Left door (10) and Right door(11) using 4pcs Screw M6×12 (a), 4 Handle brackets (12) and 2 Handles (13), then assemble the door assemblies as the picture.



Note!
To keep screw slot against screwdriver pass screw through ribbon of plastic, hold both together, assemble screw to handle, remove plastic, and re-use for other three screws.

PREPARING THE HOOD / GRILL ASSEMBLY

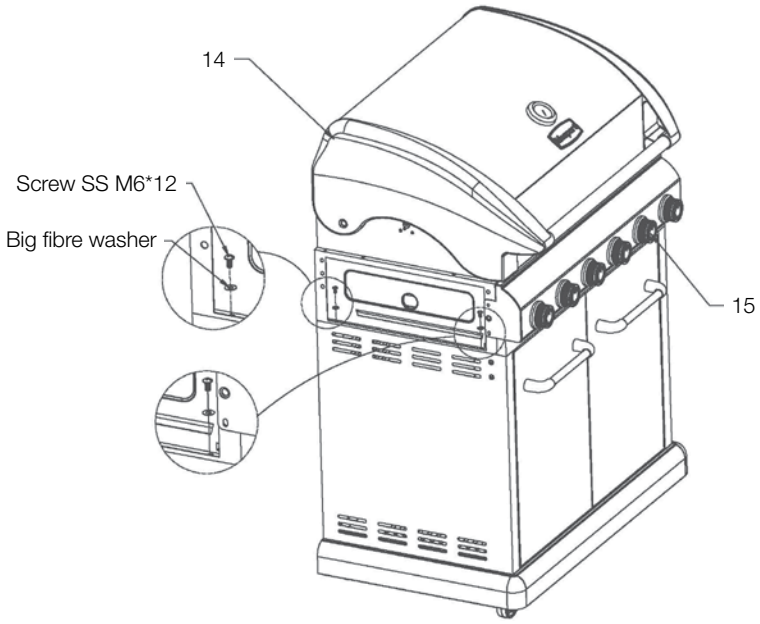
Open the hood carton and remove the warming rack (23)
Lift up and out the polystyrene corner packing.
Remove the protective layer from the hood.
Cut open all sides with a knife taking care not to damage the hood or grill in the process.
Open the carton walls outwards and flatten. Remove the polystyrene packing from beneath the grill.
Open the hood and remove in order:

- Packed cartons (some are empty and used as a gap filler) and any polystyrene packaging
- Grill first, then hotplate
- Remove the layer of cardboard
- If your BBQ has extra options these may be packed here, remove these.
- At the rear you will locate the drip tray (18) remove this, (it is packed in the reverse). This may require the removal of the 2x step Screws (e)
- Your Hood / Grill is now ready to be lifted onto the cabinet. This is a large and heavy assembly which requires two persons to lift it safely into position.

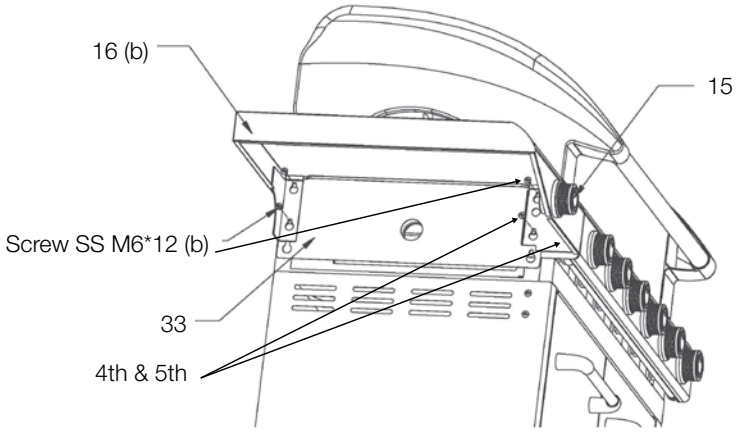
Refer to the main headings for a **6 burner** or **4 burner** Assembly to continue with the assembly.

FOR SUPREME 210, DELUXE PLUS 210, SUPREME PLUS 210 & SUPER GRANDE 210

10. 1) Assemble the hood and Body assembly (14) to the cabinet trolley with 4pcs Screw (SS) M6*12 (b) and 4pcs fibre washer (c) from the fastener kit.
    2) If the knobs are not fitted to the grill then assemble 6 pcs knob (15) to the valve shaft on the Body assembly, and make sure the red point on the knob is on the upper direction.
    3) If the rear burner knob is not fitted to the grill assemble 1 x knob - Rear burner (34) to the Rear burner valve shaft (as above).



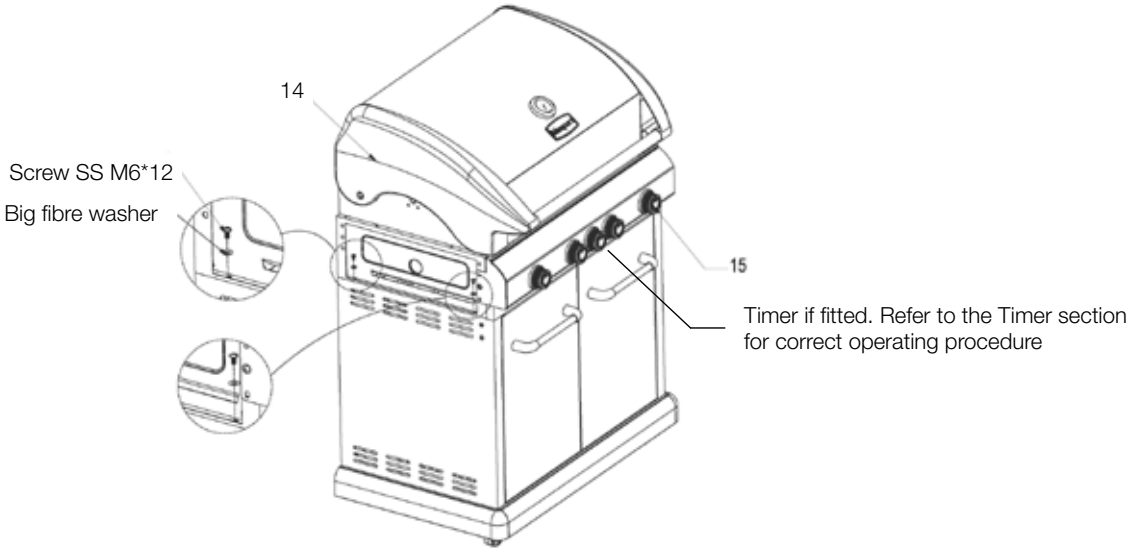
11. Loosen the 3 Screws (b), remove the 4th & 5th screws, then assemble the Inner Panel (33) and Side shelf (16) to the appliance with 5pcs Screw (SS) M6*12 (b). Level the top of the table and secure.
    If the timer knob is not fitted then, fit one knob (15) on the shaft of the timer on the side table. Refer to the timer section for correct operating procedure.



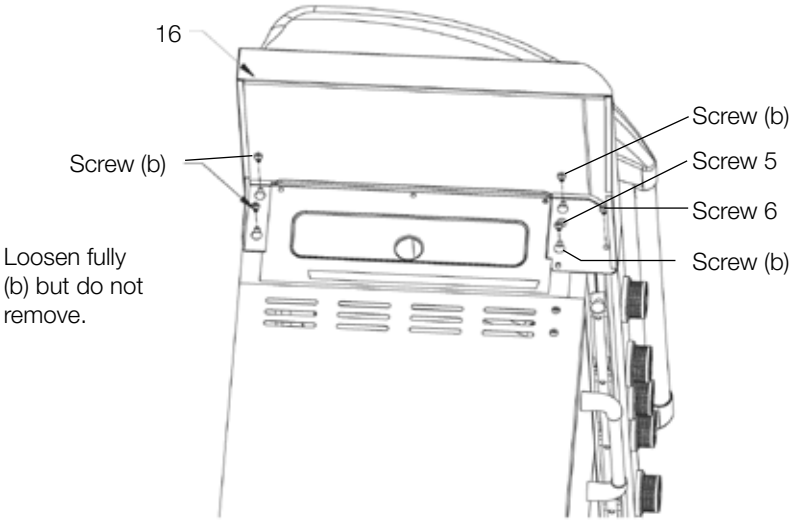
FOR 4 BURNER BBQS ONLY

12. Assemble the hood and Body assembly (14) to the cabinet trolley with 4pcs Screw (SS) M6*12 (b) and 4pcs fibre washer (c) from the fastener kit.
    If the knobs are not fitted to the body, then assemble 5pcs knob (15) to the valve shaft on the Body assembly, and make sure the red point on the knob is on the upper direction.

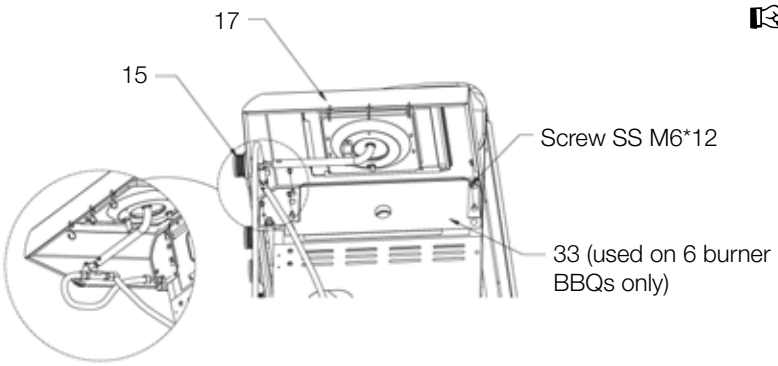
Note: some 4 burner BBQs do not have a timer fitted.



13. Loosen fully but do not remove 4 screws (b) as shown. Remove two screws 5 & 6, lower the side table over the screw heads. Fasten the four screws to secure the side table. Refit screws 5 & 6, screw 6 secures the facia which may require frontal pressure to align this hole. Level the top of the table and secure.



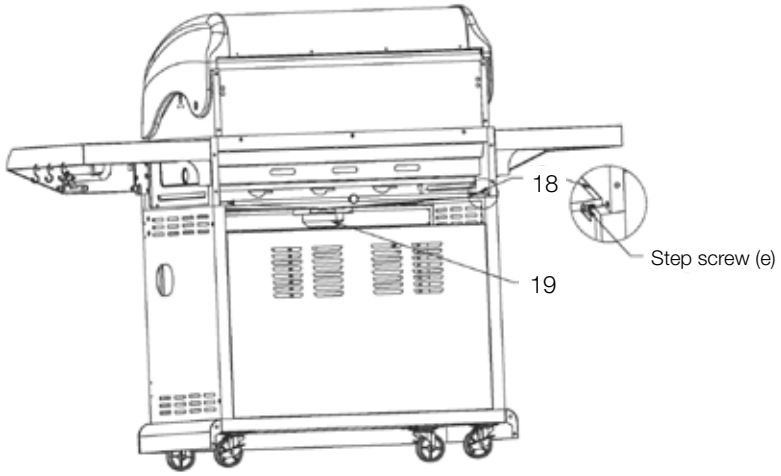
14. 1) Remove all packaging from the side burner prior to fitting the side table to the BBQ. Prepare the BBQ prior to fitting the side table, refer to previous instructions. Then assemble the Side burner assembly (17) as described in step 13. If the knob (15) has not been fitted then assemble the knob (15) to the valve shaft on side burner assembly (17), and make sure the red point on the knob is on the upper direction.
    2) Connect the side burner hose to the main manifold, and tighten carefully.



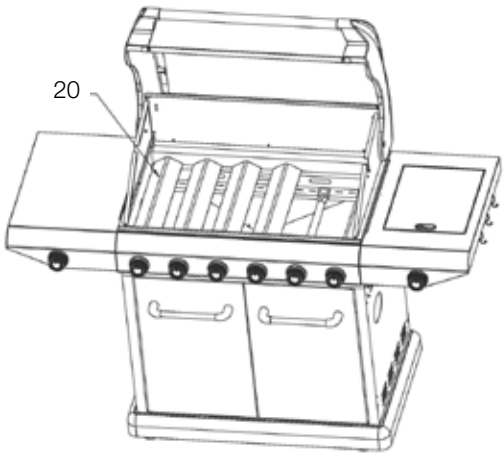
☞ **Note!**
Before operating this appliance for the first time LEAK TEST ALL JOINTS.

15. Put the Drip tray (18), Grease cup (19) into the grill body and 2pcs Step screw (e) - (the step screws will be on the assembly already) to the rear of the grill body to secure the drip tray.

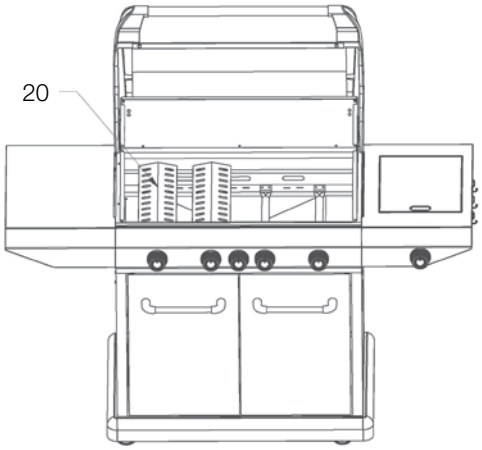
☞ Some BBQs require the stepped screws (e) are removed to insert the drip tray. Once the tray is positioned correctly, refit step screw (e).



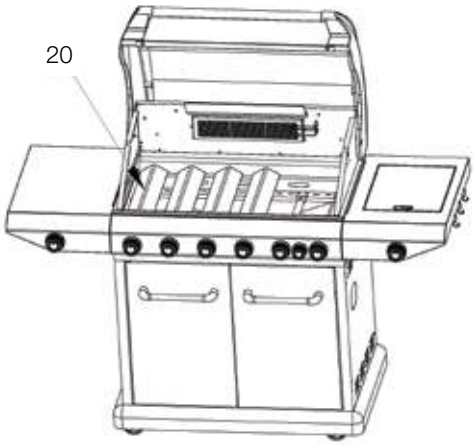
16. Open the hood and spark test each burner electrode by pushing inwards and turning anti-clockwise each knob in turn. Reset the knob to the off position after each test. The gap between the tip of the electrode and burner should be between 4 to 5mm. Place the Flame tamer (20) to the positions as in the pictures.



6 BURNER BBQS



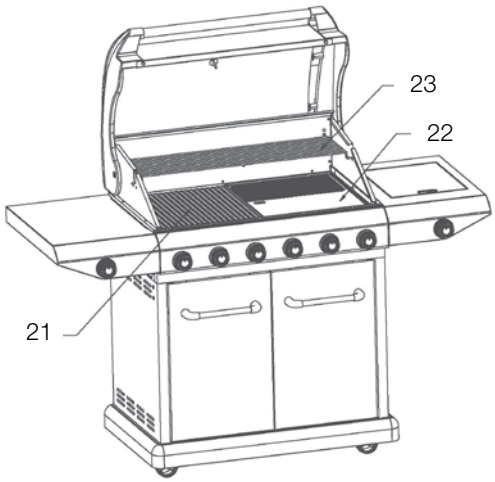
4 BURNER BBQS

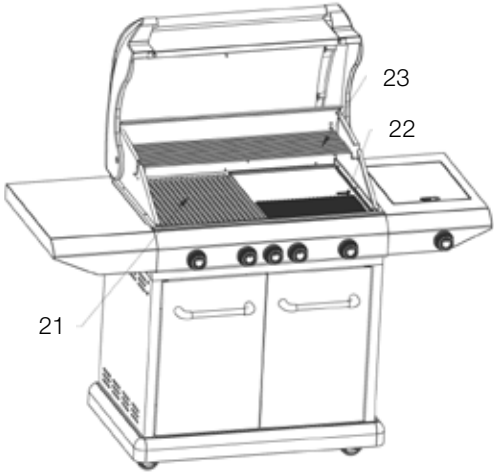


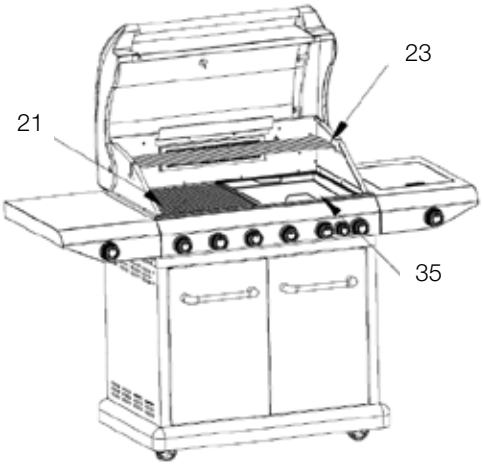
RB BURNER BBQS

17. Place the Cooking grill (21), Cooking plate (22), Deep dish (35 - only if applicable) and Warming rack (23) to the frame body as in the diagrams.

☞ **Note!** The cooking plate and deep dish must not be used at the same time.







For Models With a Rear Burner

Place the Igniter cable onto the pulse terminal. Check this connection by depressing the pulse button and looking at the rear burner electrodes. Refer to Rear Burner Lighting Instructions for inserting/changing the battery.

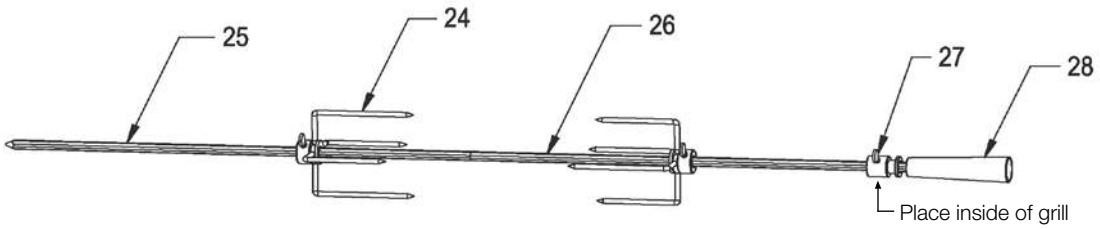
For Models With Rotisserie - Assembly Instructions

Tools needed for assembly

Crosshead screwdriver, 10mm A/F spanner, 2x 8mm A/F Spanners.

18. Assemble the Prong (24), the Rod-A (25), the Rod-B (26) and the Guide (27), the Rotisserie handle (28) together as in the diagram.

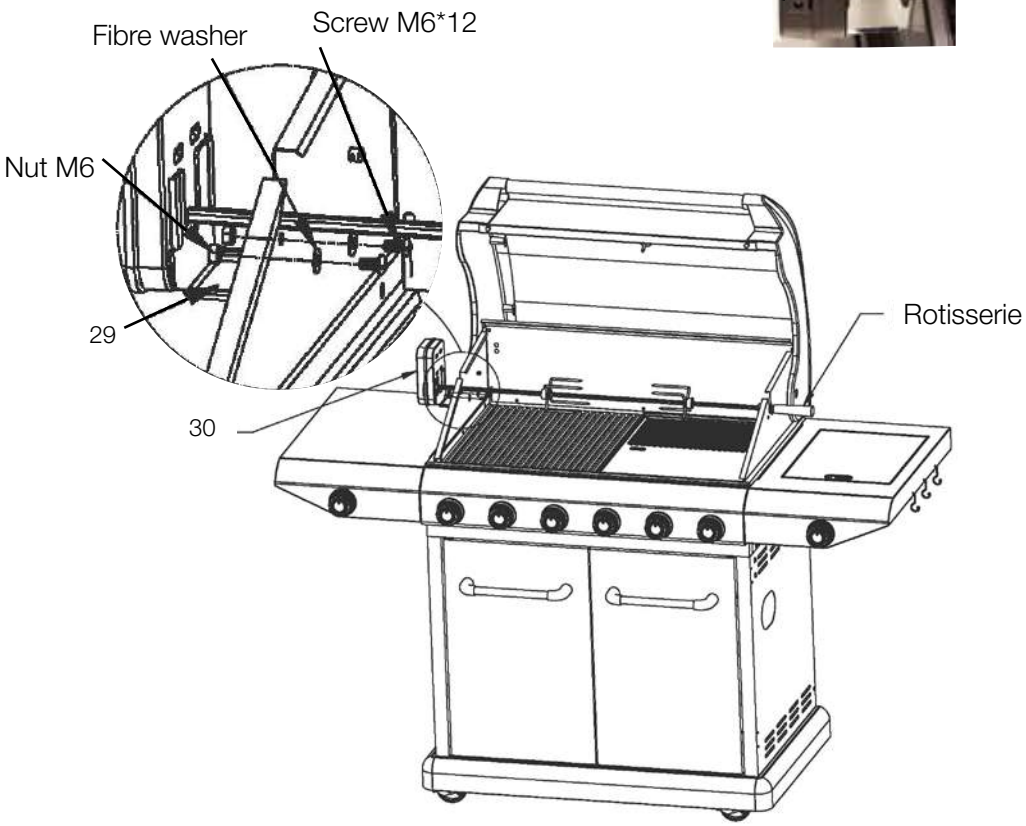
☞ **Note!**
Rotisserie Rod 26 is threaded LH, assemble by turning rod anti-clockwise. Tighten with 8mm A/F Spanners. This connection must remain spanner tight.



Assemble the Motor holder (29) to the appliance with 2pcs Screw M6*10 (a), 2 fibre washer (c) and 2pcs Nut M6 (f) as the diagram. Place the battery (31) into the Motor (30). Assemble the Motor and Rotisserie to the appliance as the picture.

☞ **Note!**
Take note of the battery + - positions prior to fitting the batteries.

☞ **Note!** There is an option to use a mains adaptor (not stocked). Requires:
Mains adaptor 240 volt > 3 volt DC 3 milliamps or greater.



☞ **Note!**
For 210 models without a Rotisserie, there is an option to purchase 559218 Rotisserie Set-210.

Natural Gas Conversion

The 210 Series of BBQ has the option of being converted to natural gas. This conversion must be actioned by a certified agent using a Masport NG conversion kit.
Refer to technical data for jet size information.

Installation

SELECTING A LOCATION
This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that the minimum clearances guidelines are followed:

Minimum clearances:
From sides: 430mm; From back: 430mm
From above (vertical): 1000mm

Keep this barbecue away from any flammable materials! This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. This barbecue is not designed for marine use.

Any enclosure in which the appliance is used shall comply with one of the following:

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
    a) at least 25% of the total wall area is completely open and unrestricted
    b) at least 30% of the remaining wall area is open and unrestricted
4. In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

See following diagrams for further illustration:

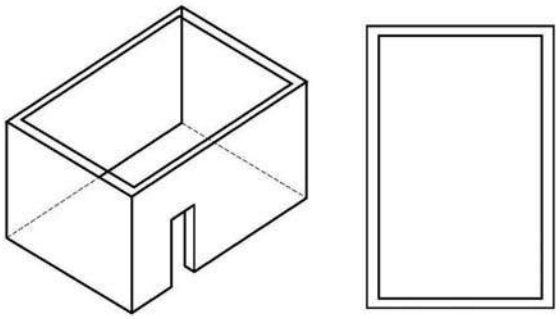


FIGURE F1—OUTDOOR AREA–EXAMPLE 1

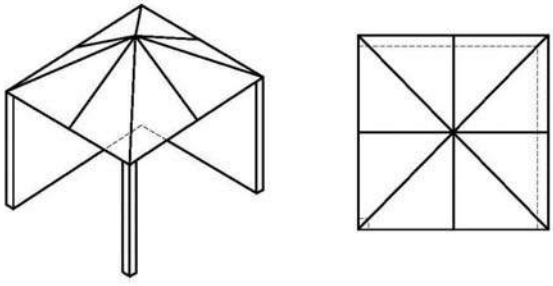


FIGURE F2—OUTDOOR AREA–EXAMPLE 2

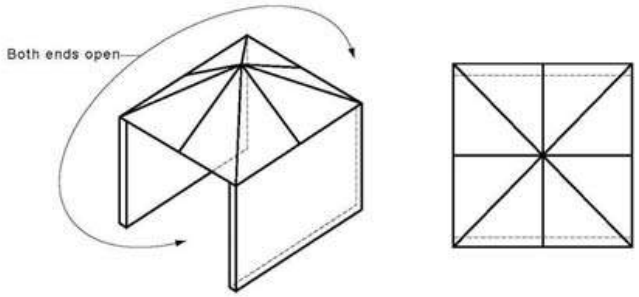


FIGURE F3—OUTDOOR AREA–EXAMPLE 3

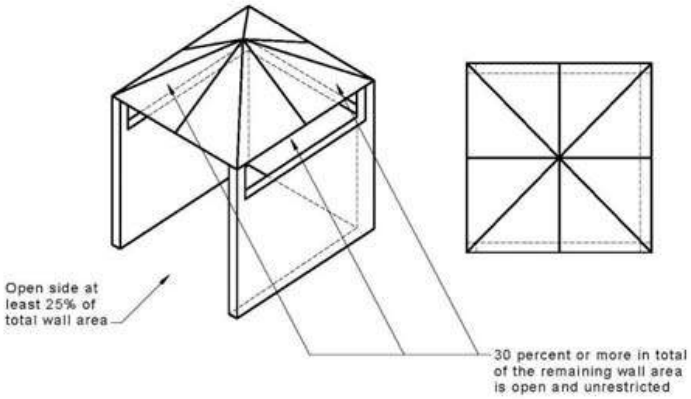


FIGURE F4—OUTDOOR AREA–EXAMPLE 4

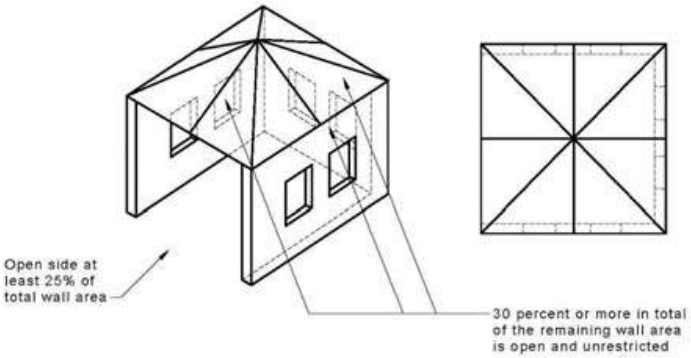


FIGURE F5—OUTDOOR AREA–EXAMPLE 5

OTHER PRECAUTIONS
Do not obstruct any of the ventilation openings in the barbecue body. Also, position the gas supply cylinder inside the cabinet, in the cylinder base positioning hole. Should you need to change the gas cylinder, confirm that the cylinder is off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Be sure to inspect the gas hose and ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks, which could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Inspect the hose before use. If the hose is damaged, it must be replaced with a hose suitable for use with ULPG and meet the national standards for the country of use. The length shall not exceed 1.5m. Should minimum clearances not be adhered to severe flare up may be experienced due to lack of airflow around the barbecue, thus voiding manufacturer's warranty.

GAS AND REGULATOR INFORMATION
This barbecue is designed for LP gas use only. Bottle sizes of 4.5kg or greater are recommended for use with this barbecue. Suitable LPG regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and bottle in order for the barbecue to operate safely and efficiently. Please consult your local gas dealer for the most suitable gas cylinders. Please note the regulator supplied with this barbecue is of an approved type.
The manifold thread type is 5/8" x 18.

For more information on pipe sizing, please refer to AS5601/AG601 for details.

The gas cylinder must always be stored or used in an upright position.

FIXING THE POL GAS REGULATOR TO THE CYLINDER
Confirm all barbecue control knobs are in the off position.
Hand-tighten the regulator supplied with this barbecue to the gas cylinder by screwing in an anti-clockwise direction.
DO NOT OVERTIGHTEN!
As the regulator is fitted with a soft nose, it should only be tightened a further 1/4 turn after resistance is first felt.

LEAK TESTING

Note!
Perform in a well-ventilated area

Confirm all control knobs are in the off position. Detach the control panel located on the front of the barbecue body by pulling off the knobs and removing all retaining screws. Open the gas control valve on the cylinder. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve, hose, and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue.
Please contact your local dealer for assistance.
LEAK TEST ANNUALLY AND WHENEVER THE GAS BOTTLE IS REMOVED, OR REPLACED.

Natural Gas Conversion - Refer to page 13

Operation

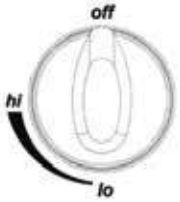
Warning!
Before proceeding, be certain you understand the safety information contained in this manual.
This barbecue is not designed to be used with more than 66% of the cooking area as a solid plate. Full coverage of plates will cause excessive build-up of heat and damage the barbecue.

Note!
Before using the barbecue for the first time, the barbecue must be lit and burning for 30 minutes on the "low" setting.

Important!
The regulator supplied with this BBQ may incorporate an Excess Flow Control Safety Device. The Excess Flow Control will activate to prevent gas flow should a regulator malfunction occur. It is important that the BBQ operator understands that all gas valves on the BBQ are closed in the OFF position prior to opening the gas cylinder valve. If the BBQ valves are open prior to opening the cylinder valve, the Excess Flow Control will be activated and prevent the BBQ from being lit. To reset, close the BBQ valves and gas cylinder valve, wait for 1 minute and use correct lighting procedure as detailed below.

PREPARATION BEFORE COOKING
To prevent food from sticking to the cookware, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

USING THE ROTARY IGNITION
1. Turn all knobs to "OFF" then open the LP tank valve. Always keep your face and body as far from the grill as possible when lighting
2. Open hood during lighting.
3. The valves fitted to this BBQ include a safety feature. The valves must be depressed first before turning anti-clockwise. This feature stops an accidental activation of the knob.
4. Push in and turn any gas knob in an anti-clockwise direction to the high position. This activates the ignition, repeat step 4, 3-4 times until burner is lit. If the burner does not light immediately, turn the gas control knob to the off position and wait one minute for any accumulated gas to clear off the grill.
5. Once the burner is lit, simply light the remaining burners.
6. The "low" position is obtained by turning the knob fully anti-clockwise.
7. Adjust the control knobs to your heat requirements.



Important!
Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Warning!
1. Do not light the grill if odour of gas is present.
2. It is important to ensure that all control valves, including the gas cylinder, are turned off after use.

For manual ignition
1. Light a 90mm barbecue match and hold adjacent to the lighter hole at the right end of the barbecue. (Fig.1)
2. Turn the right hand gas control knob to the high position. The burner will light from the match.
3. Once the right burner is lit, the burner next to it can be turned on and will light off the lit burner. Repeat until all burners are alight.

Each burner can be adjusted to provide a low setting by turning the gas control to the "low" position.

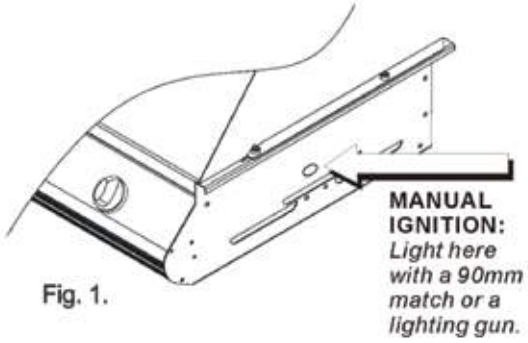


Fig. 1.

SIDE BURNER LIGHTING INSTRUCTIONS USING ELECTRONIC IGNITION
(For barbecues with side burners)

1. Turn all knobs to "OFF" then open the LP tank valve. Always keep your face and body as far from the grill as possible when lighting.
2. Raise side burner lid.
3. The valves fitted to this BBQ include a safety feature. The valves must be depressed first before turning anti-clockwise. This feature stops an accidental activation of the knob.
4. Push in and turn the gas knob in an anti-clockwise direction to the high position. This activates the ignition, repeat step 2, 3-4 times until burner is lit. If the burner does not light, turn the gas control knob to the off position and wait 5 minutes for any accumulated gas to clear from the grill.
5. Once the burner is lit adjust the heat as required.
6. The "low" position is obtained by turning the knob fully anti-clockwise.
7. Adjust the control knob to your heat requirements .

For manual lighting

1. Turn all knobs to "OFF" then open the LP tank valve. Always keep your face and body as far from the grill as possible when lighting.
2. Raise side burner lid.
3. Turn control knob to high position.
4. Place a lit match near the burner until the burner ignites.
5. If burner fails to light, turn off and wait 5 minutes, then try again. If burner still does not light after repeated attempts, call your local dealer for assistance.

GRILL COOKING

Refer to cast iron cooking surfaces page 19.
The burners heat up the flame tamers underneath the grill, which in turn heats the food on the grill. The natural juices produced during cooking fall onto the flame tamers below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecue flavour.

FLAT PLATE / FLAT-RIBBED PLATE / DEEP DISH (where supplied) Refer to cast iron cooking surfaces page 19.
The burners heat the griddle plate directly, which then cooks the food on contact. These allow for the cooking of smaller items, such as seafood, which could fall through the spaces of a grill. They are also suitable for cooking items that require high-temperature/ short-duration cooking, such as vegetables and smaller cuts of fish. Similarly, these can be used in exactly the same way as a griddle in the kitchen, for searing steaks, cooking eggs, etc.

⚠ **DO NOT** use both the plate and deep dish at the same time. This will cause your BBQ to overheat and could cause a fire.

ROASTING HOOD COOKING

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc.

⚠ **Warning!**
Cooking with the hood closed and the burners on high creates a fire risk.

When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is IMPORTANT to make sure that all the burners are turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. Use the temperature gauge to check the heat of the barbecue. DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!

WARMING RACK

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. Always check that your warming rack is properly fitted before use.

TIMER

The BBQ TIMER is located on the Side Table or Dashboard. The TIMER will give an audible sound when a pre-set time is activated.
The Timer is purely a mechanical device worked by an internal coil spring. The coil spring works both the timer and the ringer and requires adequate winding up to work correctly. If setting for a period of less than sixty minutes the timer should first be wound clockwise half a turn to the sixty minute graduation, then back to the desired time.
The timer has a maximum setting of 120 minutes with graduation markings at 5 minutes intervals. The timer is purely a time indicator and should not be used for accurate time measurement. DO NOT leave the BBQ unattended when cooking, plus frequently check the items being cooked.

The below actions will damage the internal workings of the TIMER beyond repair.
DO NOT force the timer knob clockwise more than one full turn and **DO NOT** force the timer knob anti-clockwise past the 120 minute "top" graduation mark as this will damage the timer.

ROTISSERIE COOKING (optional)

1. Carefully remove the cast iron cooking surfaces and the warming rack from the barbecue.
2. Place the flame tamers to the centre of the barbecue body. It is over this area that the meat will be cooked.
3. Slide one of the spit forks onto the spit rod and tighten its thumb screw to secure it into place. Insert the pointed end of the spit rod into the meat being cooked and slide the meat towards the centre of the rod. Make sure the fork is fully into the meat. Slide the other fork onto the rod, into the meat, and tighten the thumb screw once in place. For optimal rotisserie cooking, food must be placed securely onto the middle of the spit rod and balanced so that the rotisserie can rotate freely without interference from any barbecue surfaces. Any loose sections of meat should be secured so they do not hang down and interfere with the rotation of the spit rod.
4. Insert the pointed end of the spit rod into the motor. Lay the other end of the spit rod onto the opposite bracket.
5. Light the barbecue.
6. Turn on the rotisserie motor to begin rotisserie cooking. The hood has been designed so that it may be closed during rotisserie cooking.
7. Always cook foods on the lowest flame setting to avoid burning or overcooking.
8. DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!
9. If cooking with rotisserie using indirect heat (not using burners directly under meat - oven style cooking), a baking dish (not supplied on some models) can be placed under the food to catch fats and drippings.

INFRARED REAR BURNER & ROTISSERIE

PREPARING YOUR BBQ:
You will need to remove both grill plate and solid plate, also the flame tamers and warming rack. Place these in a safe place for later re-assembly. Place a baking dish (not supplied) onto the burners, the dish should be large and deep enough to capture the excess grease as it falls from the food.

Centrally secure the food with the rotisserie prongs, turning the rotisserie rod by hand to test for balance, adjust the food position

if required. Insert pointed end of rod into the motor, test that everything is running correctly.

REAR BURNER LIGHTING INSTRUCTIONS:

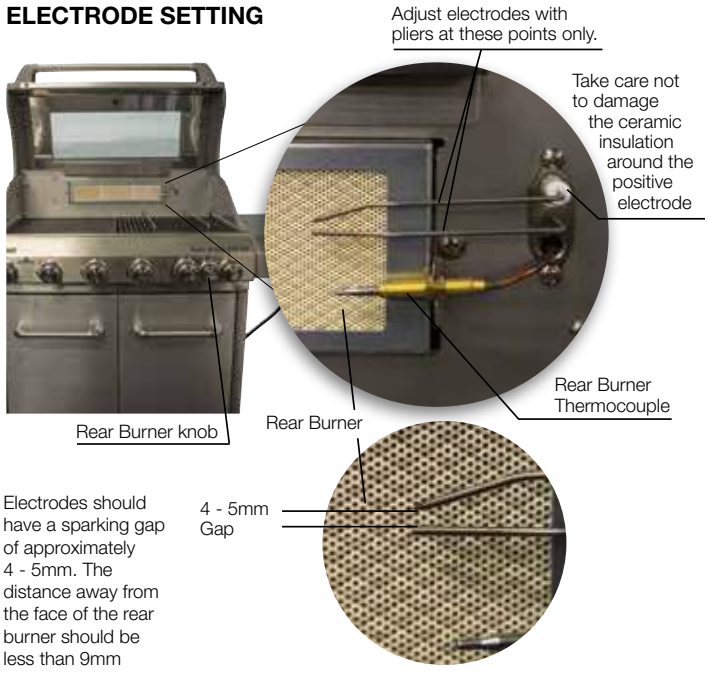
1. Turn all knobs to off, then turn the gas bottle valve to open. Always keep your face and body as far away from the grill area as possible.
2. With the hood open, push in and slowly turn the rear burner knob anti-clockwise to the “high” position. This will open the gas flow and at the “high” position, manually activate the ignition (located on the RH Side Table). If the burner has not lit, turn the knob to the “Off” position and wait one minute for any accumulated gas to dispense from the grill area, then repeat from step 2.

Important Note 1:
When the rear burner is lit for the first time, both the rear burner and the gas pipe going from the valve to the burner (from the front to the rear of the BBQ) needs to be charged with gas for a successful ignition. Push the Rear Burner knob in and slowly turn anti-clockwise to “high”, keeping the knob depressed (in) for approximately 10 seconds to allow the gas to flow to the rear burner, then manually depress the rear burner ignition. Lighting the rear burner may not occur in the first instance, repeat if the ignition fails.

Important Note 2:
The rear burner is fitted with a ‘thermocouple’ as a safety device. The thermocouple is activated by the heat when the rear burner is operating. A “hot” thermocouple allows the gas to flow through the valve, while a “cold” thermocouple stops the gas flow. Therefore, when the rear burner flame has ignited it is still necessary to hold the valve open by keeping the Rear Burner knob depressed until the Ceramic Tiles start to glow red with the heat. This takes between 20 to 30 seconds.

Occasionally the rear burner on your Masport BBQ may need resetting to provide reliable ignition. In most cases following the lighting instructions correctly will determine if any adjustment is required, so please check that the lighting procedure is followed exactly before any adjustments are made. If your BBQ rear burner will light but does not stay alight, it is likely that the thermocouple has not reached the correct temperature to activate the valve that controls the constant flow of gas. Please follow the lighting procedure exactly as instructed. If the rear burner still does not continue to keep burning then please contact your local Masport agent. If your BBQ rear burner does not light at all and if the lighting procedures have been followed exactly, then some adjustment may be necessary to reset the electrode gap.

ELECTRODE SETTING


Adjust electrodes with pliers at these points only.
Take care not to damage the ceramic insulation around the positive electrode
Rear Burner Thermocouple
Rear Burner knob
Rear Burner
4 - 5mm Gap
Electrodes should have a sparking gap of approximately 4 - 5mm. The distance away from the face of the rear burner should be less than 9mm

Cooking with the rear burner allows the food to “self baste” as it is turned, any excess juices will fall into the baking dish.

Your BBQ is safe to use with the hood closed however the internal temperature must be checked. Cooking with the rear burner is designed to be a slow cooking process, this allows the food to be succulent. External temperatures and breeze will effect the internal temperature, as a guide this should be around 165°C to 180°C.

Vegetables and herbs can be placed into the baking dish, these items will cook/flavour the food at the same time.

WARNING:
DO NOT light the main burners with this configuration. The side burner may be used with the rotisserie handle removed.

Inserting/Changing the Battery

Unscrew the pulse cap assembly. Insert the battery as shown. Replease the pulse cap assembly. 1 X AAA Battery is required for the replacement.

FOR BBQS WITH THE INTERCHANGEABLE COOKING SYSTEM - PREPARING YOUR BBQ FOR PIZZA COOKING

Remove the round grill or plate insert.
Season the pizza stone with olive oil. Place the stone into a cold oven or cold BBQ and slowly raise the temperature to 180°C for 20 minutes.

- Do not place a cold pizza stone into a hot environment. This could cause the stone to break due to uneven temperatures.
- Do not wash the pizza stone with any cleaning agent. Brush any crumbs off the surface, do not gouge or cut into the surface during cleaning.
- Do not remove the flame tamers from the BBQ. These should be positioned under the pizza stone.
- Do not use the pizza stone as a cutting table.
- Do pre-heat the BBQ to around 200°C - 245°C prior to cooking the pizza.
- Do sprinkle a little flour or cornmeal to stop the pizza sticking to the stone.
- Do keep fillings away from the pizza edge, food spills may spoil the pizza stone.
- Do transfer your pizzas to the stone with a pizza paddle (not supplied). Remove the pizza from the stone to the table/ board for cutting.

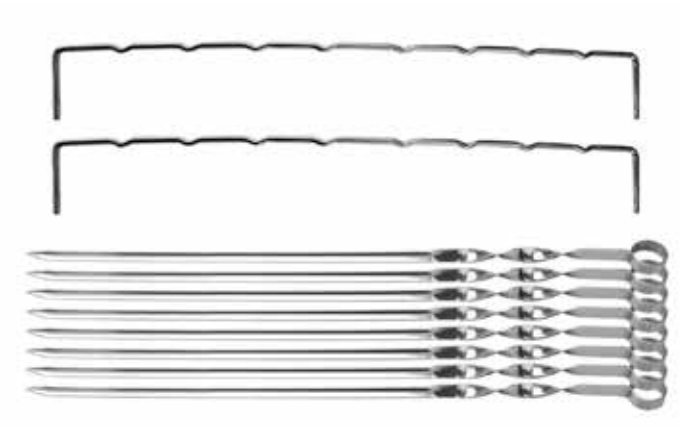
☞ Do lower the burners directly under the stone, this will allow the pizza to cook more evenly.

☞ Do check after 10 minutes by raising the hood slightly, be aware of a possible heat rush coming from within as you lift the hood.

☞ Do not remove the pizza stone from the BBQ with oven mitts directly after cooking. The pizza stone reaches a very high temperature, wait for the pizza stone to cool naturally.

☞ Do lightly oil the pizza stone after each cooking session.

FOR BBQ'S WITH THE KEBAB COOKING OPTION - PREPARING YOUR BBQ FOR KEBAB COOKING



Insert the kebab racks into the holes provided in the grill plate.

☞ Keep meat chunky to grip the kebab skewers.

☞ Loosely pack the meat for even cooking, some foods will turn better if two skewers are used.

☞ Wash hands frequently if arranging raw meats between cooking sessions.

FLARE-UP CONTROL

Flare-ups occur when meat is barbecued, and its fats and juices fall upon the flame tamers. The smoke from some flare-up helps give cooked meat its barbecued flavour, but excessive flare-up will result in meat being burned. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. Also, the burners should always be placed on the low setting during cooking. Finally, extinguish flare-ups by applying baking soda or salt directly onto the flame tamers. Always protect your hands when handling anything near the cooking surface of the barbecue.

If a fat fire should occur in the drip tray, turn all knobs to the off position, turn off the gas at the bottle, and wait for the fire to go out. Do not pull out the drip tray or douse with water.

END OF THE COOKING SESSION

After each cooking session, turn the BBQ burners to the "HIGH" position and burn off for 5 minutes. This procedure will burn off food residue, thus making cleaning easier.

TURNING OFF YOUR BARBECUE

When you have finished using your barbecue, turn off the gas at the bottle and turn all the control valves fully clockwise to the "OFF" position. Wait until the barbecue is sufficiently cool before replacing the barbecue lid or closing its hood. Once cooled, a protective cover should always be fitted to the barbecue to protect your investment from the elements when not in use.

Care and Maintenance

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

Whilst our products are made to the highest standards and all care is taken to make them as weather proof as possible, we cannot accept responsibility for rust occurring on exposed metal parts unless this is a result of faulty manufacture of parts.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when not in use, especially during the winter months.

STAINLESS STEEL CARE AND CLEANING ADVICE

Cleanliness and stainless steel are closely related. Stainless steel performs best when clean - cleanliness is essential for maximum resistance to corrosion and to maintain the good looks and life of your BBQ.

TYPES OF SURFACE CONTAMINANTS

Fingerprints and Stains

Fingerprints and mild stains resulting from normal use are the most common surface contaminates. They can be removed with a glass cleaner or with a soft rag. This should be followed by a thorough warm water rinse.

Dirt

Like any surface that is exposed to the environment especially in coastal areas, stainless steel can get dirty. Cleaning with warm water with or without a gentle detergent is sufficient. Next in order are mild non-scratching abrasive powders such as typical household cleaners. These can be used with warm water, nylon bristle brushes, sponges, or clean cloths. Carbon steel brushes or steel wool should be avoided as they may leave particles embedded on the surface which can lead to RUSTING. Cleaning should always be followed by rinsing in clean hot water.

Grease

Grease may soil stainless steel surfaces in food preparation. These soils may be mildly corrosive if left or may not allow the surface to maintain passivity, and so regular removal is a necessity for the appearance.

TYPES OF CLEANERS AND METHODS

Consider the possibility of scratching and the potential for post-cleaning corrosion caused by incompletely removed cleaners. Avoid using abrasive cleaners unless absolutely necessary.

Clean Water and Wipe

A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt and soils. A final rinse with clean

water and a dry wipe will complete the process and eliminate the possibility of water stains.

Household Cleaners
Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Abrasive cleaners are more effective but introduce the possibility of scratching the surface. A neutral cleaner low in chloride is essential. The cleaning method generally employed with these cleaners is to apply them to the stainless surface and follow by cloth wiping in the direction of the grain or polish lines (not across them). The cleaned surface should be thoroughly rinsed with clean water and wiped dry with a soft cloth if water streaking is a consideration.

CARE OF STAINLESS STEEL IN YOUR BBQ
Your BBQ features Stainless Steel components. All Stainless Steel grades require a level of care and protection to retain their appearance. Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception. Even the highest marine grades of Stainless Steel require frequent cleaning to avoid oxidation and other corrosive issues.

Modern tastes dictate that your BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

The cleaner stainless steel can be kept while in storage or during use, the greater the assurance of optimum corrosion resistance. In order to maintain the good looks and life of your BBQ, follow these summary tips on the care of stainless steel:

- When new or when cleaned and dried, we recommend the owner apply a thin coat of Olive Oil to stainless steel surfaces which should then be polished in. The Olive Oil will help greatly in protecting the stainless steel from corrosive contaminants and assisting removal of finger prints and other marks, keeping the appearance of the stainless steel in new condition. The Olive Oil coating also makes further polishing easier.
- Use clean, soft cloths or sponges to clean your grill.
- Carbon steel brushes or steel wool should never be used.
- Do routine cleaning of exposed surfaces.
- After cleaning, rinse thoroughly with water.
- Cleaning with chloride-containing detergents must be avoided.
- On polished finishes, rubbing or wiping should be done in the direction of the polish lines, NOT across them.
- Care must be taken when cleaning the fascia. Printed information may be erased with heavy cleaning.

CAST IRON COOKING SURFACES
Before cooking with the grill, flat plate or deep dish (if supplied with your BBQ) clean these with hot soapy water to remove any oil or residue from the packaging or manufacturing process. Wash with clean water and let the plates dry naturally. Prior to lighting your BBQ place them back into the BBQ. Then after lighting your BBQ, let the plates warm up slowly over a period of 30 minutes, during this time increasing the heat. You will notice slight vapors rise from the plates, this is natural as residues are burned off. Turn off your BBQ to allow the plate to cool slightly. The plates can now be prepared with the addition of cooking oil. Take care that the plates are not at a temperature where adding the oil will cause a hazard. Brush the oil over the plate, allowing the oil to be absorbed into the surface. Allow the plate to fully cool, then remove any excess oil. the BBQ is now ready. Repeat the above to keep the plate and grill in a ready condition after each BBQ session.

PORCELAIN ENAMEL COOKING SURFACES
Porcelain Enamel surfaced items should be treated with care and should not be cleaned with an abrasive cleaner or scratchy cleaning item. Surfaces will crack or chip if hit or dropped. Porcelain Enamel surfaces should NOT be regarded as 'Non-stick', use of cooking oil is required as normal. Food will likely stick to an overheated or un-oiled enamel surface. The surface will be more easily cleaned by first soaking overnight.

BURNER MAINTENANCE
Provided that they are operating correctly, in normal usage, burning off the residue after cooking will keep the burners clean. The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes, the primary air inlet, or the neck of the stainless steel burners. Use a pipe cleaner to clear obstructions. When refitting the burners, be careful to check they are positioned as follows. The neck of the burner fits over the valve outlet, the top flaps of the gas collector boxes fit over the top surfaces of the burners.

DRIP TRAY
After every use, check the drip tray, drip pan, and foil pan for fat build-up. Failure to maintain these areas could result in a fat fire or excessive flare up. This can severely damage your barbecue and is not covered by the warranty.

BARBECUE BODY
Warning!
Not cleaning the barbecue can pose a fire risk!

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

FIXINGS
All screws and bolts, etc. should be checked and tightened on a regular basis.

STORAGE
Store your barbecue in a cool dry place. Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes. A protective cover should always be fitted to the barbecue to protect your investment from the elements when not in use. If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

To protect your investment it is recommended that BBQs are protected by a suitable BBQ cover. But please note that prior to using a protective cover, the BBQ should always be cool, cleaned of any surface contaminant or dirt and be thoroughly dry. Failure to follow this information can lead to a BBQ cover being a corrosion breeder rather than a protective tool.

Note!
If leaving your BBQ covered for long periods, occasionally check for corrosion and insect habitation. Oil surfaces for extra protection.

Technical Data

Name	Model	AGA Approval		Injector (mm)	Pressure (kPa)	Inp/Burn (Mj/h)	Total (Mj/h)
SUPREME PLUS 210 RB/W	BG6286BS-WS-RRB	AGA 7693G	ULPG:	BBQ 0.83 S/B 0.92 R/B 0.90	2.75	6 x 9.6 1 x 10.99 1 x 10	78.59
			NG:	BBQ 1.38 S/B 1.6 R/B 1.52	1.0	6 x 9.6 1 x 12.8 1 x 10	80.4
DELUXE PLUS 210 RB	BG6286BS-S-RB	AGA 7693G	ULPG:	BBQ 0.83 S/B 0.92 R/B 0.90	2.75	6 x 9.6 1 x 10.99 1 x 10	78.59
			NG:	BBQ 1.38 S/B 1.6 R/B 1.52	1.0	6 x 9.6 1 x 12.8 1 x 10	80.4
SUPER GRANDE 210 RB	BG6286BS-S-RRB	AGA 7693G	ULPG:	BBQ 0.83 S/B 0.92 R/B 0.90	2.75	6 x 9.6 1 x 10.99 1 x 10	78.59
			NG:	BBQ 1.38 S/B 1.6 R/B 1.52	1.0	6 x 9.6 1 x 12.8 1 x 10	80.4
SUPER GRANDE 210 RB/W	BG6286BS-WS-RRB	AGA 7693G	ULPG:	BBQ 0.83 S/B 0.92 R/B 0.90	2.75	6 x 9.6 1 x 10.99 1 x 10	78.59
			NG:	BBQ 1.38 S/B 1.6 R/B 1.52	1.0	6 x 9.6 1 x 12.8 1 x 10	80.4

Gas Supply Pressure, ULPG
Min: 2.70kPa; Max: 3.45kPA

Gas Supply Pressure, NG: 1.13 KPa

Gas Type: NZ: Universal LPG or NG
AUS: ULPG or NG

Tested to AGA Standard:
AS 4557-2004 (Amdt2)

Minimum Clearance :
From Top of BBQ: 1000mm, From Sides: 430mm, From Rear : 430mm

Distributed by
MASPORT Ltd

MASPORT LTD
1-37 Mt Wellington Highway,
Panmure, Auckland 1060, NZ
PO Box 14349, Panmure Auckland
1471, NZ

MASPORT AUSTRALIA PTY LTD.
1/40 Abbotts Road, Dandenong
South, Melbourne Victoria, Australia

Read the instructions before using the appliance

USE OUTDOOR ONLY

WARNING: Parts of this appliance may be very hot, keep young children away

Manufactured by:
CHANT GROUP

559800

For storage and cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance.

Appliance Details

	Width	Depth	Height
BBQ	1600mm	600mm	1250mm
Cooking Area	800mm	480mm	

Name	Model	AGA Approval		Injector (mm)	Pressure (kPa)	Inp/Burn (Mj/h)	Total (Mj/h)
ELITE 210	BG6284BE-S	AGA 7693G	ULPG:	BBQ 1.00 S/B 0.92	2.75	4 x 13.00 1 x 10.99	62.99
			NG:	BBQ 1.61 S/B 1.60	1.00	4 x 13.00 1 x 12.8	64.80
GRAPHITE 210	BG6284BS-S	AGA 7693G	ULPG:	BBQ 1.00 S/B 0.92	2.75	4 x 13.00 1 x 10.99	62.99
			NG:	BBQ 1.61 S/B 1.60	1.00	4 x 13.00 1 x 12.8	64.80
ELITE GRANDE 210	BG6284BS-S-R	AGA 7693G	ULPG:	BBQ 1.00 S/B 0.92	2.75	4 x 13.00 1 x 10.99	62.99
			NG:	BBQ 1.61 S/B 1.60	1.00	4 x 13.00 1 x 12.80	64.80
ELITE PLUS 210	BG6284BS-S-R	AGA 7693G	ULPG:	BBQ 1.00 S/B 0.92	2.75	4 x 13.00 1 x 10.99	62.99
			NG:	BBQ 1.61 S/B 1.60	1.00	4 x 13.00 1 x 12.80	64.80
SUPREME 210	BG6286BE-S-R	AGA 7693G	ULPG:	BBQ 0.83 S/B 0.92	2.75	6 x 9.60 1 x 10.99	68.59
			NG:	BBQ 1.38 S/B 1.60	1.00	6 x 9.60 1 x 12.80	70.40
SUPREME PLUS 210	BG6286BS-S-R	AGA 7693G	ULPG:	BBQ 0.83 S/B 0.92	2.75	6 x 9.60 1 x 10.99	68.59
			NG:	BBQ 1.38 S/B 1.60	1.00	6 x 9.60 1 x 12.80	70.40
SUPREME PLUS 210 W	BG6286BS-WS-R	AGA 7693G	ULPG:	BBQ 0.83 S/B 0.92	2.75	6 x 9.60 1 x 10.99	68.59
			NG:	BBQ 1.38 S/B 1.60	1.00	6 x 9.60 1 x 12.80	70.40
DELUXE PLUS 210	BG6286BS-S	AGA 7693G	ULPG:	BBQ 0.83 S/B 0.92	2.75	6 x 9.60 1 x 10.99	68.59
			NG:	BBQ 1.38 S/B 1.60	1.00	6 x 9.60 1 x 12.80	70.40
SUPER GRANDE 210	BG6286BS-S-R	AGA 7693G	ULPG:	BBQ 0.83 S/B 0.92	2.75	6 x 9.60 1 x 10.99	68.59
			NG:	BBQ 1.38 S/B 1.60	1.00	6 x 9.60 1 x 12.80	70.40

Gas Supply Pressure, ULPG
Min: 2.70kPa; Max: 3.45kPA

Gas Supply Pressure, NG: 1.13 KPa

Gas Type: NZ: Universal LPG or NG
AUS: ULPG or NG

Tested to AGA Standard:
AS 4557-2004 (AMDT2)

Minimum Clearance :
From Top of BBQ: 1000mm, From Sides: 430mm, From Rear : 430mm

Distributed by
MASPORT Ltd

MASPORT LIMITED
1-37 Mt Wellington Highway,
Panmure, Auckland 1060, NZ
PO Box 14349, Panmure Auckland
1471, NZ

MASPORT AUSTRALIA PTY LTD.
1/40 Abbotts Road, Dandenong
South, Melbourne Victoria,
Australia

Read the instructions before using the appliance

USE OUTDOOR ONLY

WARNING: Parts of this appliance may be very hot, keep young children away

Manufactured by:
CHANT GROUP

559801

For storage and cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance.

Troubleshooting

Spider and Insect warning!
Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur, thereby damaging the grill and making it unsafe to operate.

When to look for spiders
You should inspect the burners at least once a year or immediately after any of the following conditions occur:
1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The BBQ does not reach temperature.
3. The BBQ heats unevenly.
4. The burners make popping noises.

Before calling for service
If the grill does not function properly, use the following checklist before contacting your dealer for service.

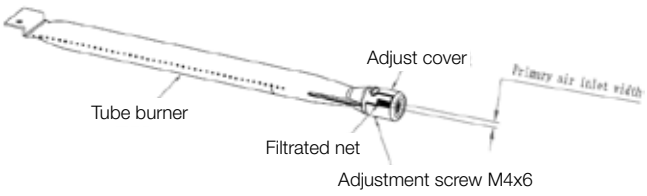
Appliance approved outdoor use only
USE ONLY THE 5/8" x 18 GAS CONNECTION HOSE AND REGULATOR PROVIDED!
If a replacement is necessary, please contact either our Masport Customer Service Department or your local dealer.
The use of unauthorised parts can create unsafe conditions and environment.
Refer to your Masport warranty card for warranty information.

Storage of the grill
1. Clean the BBQ.
2. Store the BBQ outdoors in a dry, well ventilated area and out of reach of children when LP tank is connected to the grill.
3. Store the BBQ indoors ONLY after the LP tank is turned off and removed, the LP tank must be stored outdoors, out of reach of children, NEVER store the tank in a building, garage or any other enclosed area.
4. If using a cover for your barbecue, check your BBQ every few weeks.

Checklist

Problems	Possible Cause	Solutions
Burner won't light after pushing and turning the knobs	Electrode deposited with cooking residue	Use clean swab and alcohol to clean
	Electrode damaged	Replace
	Electrode wires are loose or discounted	Reconnect or replace with new Electrode assembly with wires
	Orifice blocked	Check the orifice for blockage
	Wire is shorting	Replace with new Electrode assembly with wires
Burner can't light by match	No gas	Open the LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
Yellow or orange flames, with gas odour	Incomplete combustion	1. Check the burner inlet for obstruction such as spiders 2. Check air shutter for correct adjustment 3. Check for the source
Low heat with knob in "high" position	Gas hose bent or kinked	Straighten
	Burner or orifice blocked	Clear
	Low gas pressure	Check Cylinder/ Regulator (refer to pg. 12)
	Grill not preheated	Preheat the grill for 15 minutes
Flare up	Excessive meat fat	Cut off fat before grilling
	Over high temperature	Adjust
	Grease deposit	Clean
Flame out	Over high winds	Find a less windy place
Flame lifting	Over high gas pressure	Call the gas dealer
Flashback	Burner port blocked	Clean
Grease fire	Grease accumulated in food	Turn off knobs, LP tank valve, leave lid open, let fire burn out. Clean the grill when cool.

Burner Maintenance and replacement
Primary air inlet width requirement:
For 4 Burner BBQs: width for each side: 5.5~6.5mm total width for two sides: 11~13mm
For 6 Burner BBQs: width for each side: 2~2.5mm total width for two sides:4~5mm



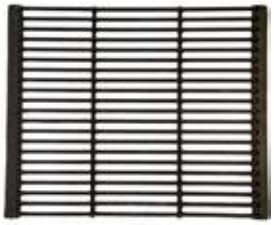
How to adjust:
For example: change the tube burner from 4B to 6B, need to adjust the primary air inlet width according to the pictures.

759345 Burner - 2 pack 210 Series.

OPTIONAL EXTRAS

552772 Interchangeable Cooking System
Includes the following items:
- 555231 - Kebab Rack (each) x2
- 559760 - Grill (390 x 485) x1
- 559761 - Kebab Skewers x8
- 559762 - Pizza Stone x1
- 559766 - Grill-Insert, Round x1
- 559767 - Plate-Insert, Round x1
- 559768 - Handle-Grill Insert x1

559765 Grill - Matt P/E 390 x 485 with kebab option

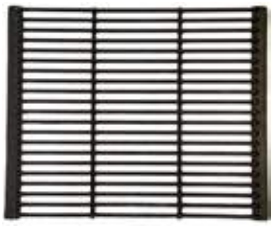


555231 Kebab Rack (each)

559761 Kebab Skewer (each)

559218 Rotisserie Set 210
Includes the following items:
- 556297 - Prongs x2
- 559223 - Rod-550 x1
- 559224 - Rod-400 (Handle End) x1
- 559239 - Motor x1
- 559260 - Bracket / Fasteners x1
- 559497 - Alignment Collar x1
- 559769 - Handle x1

559219 Grill P/C 390 x 485
559520 Grill Gloss P/E 390 x 485
559640 Grill Matt P/E 390 x 485



559220 Plate P/C 390 x 485
559521 Plate Gloss P/E 390 x 485
559641 Plate Matt P/E 390 x 485

559672 Deep Dish P/C 385 x 480

Head Office - New Zealand
1-37 Mt Wellington Highway. Panmure,
P.O. Box 14 349
Auckland 1060, New Zealand